		Sample	menus for a 2000 calo	rie food patte	ern	
		Averaged	over a week, these menus p	m each food group.		
	DAY 1		DAY 2		DAY 3	DAY 4
	Breakfast		Breakfast		Breakfast	Breakfast
	Oatmeal w/ raisins:	1 cup	Bran flake cereal with	1 1/4 cup	Puffed wheat cereal with	1 Whole wheat English muffin
1 cup	Oatmeal, cooked	1 cup	Lowfat Milk	2 Tbsp	Raisins	1 tsp soft margarine, unsalted
2 Tbsp	Raisins, seedless	1 small	Banana	1 cup	Lowfat Milk	1 medium Grapefruit
1/2 cup	Low-fat Milk	1 slice	Whole wheat toast	1 small	Banana	1 cup Lowfat Milk
1 cup	Orange juice	1 cup	Grapefruit juice	1 slice	Whole wheat toast with	
	Lunch		Lunch		Lunch	Lunch
	Southwestern Salad	1 cup	Potato Soup		Ham sandwich:	1 1/2 cup Tuna Pasta Salad
1	Corn Tortilla	1 oz	wheat crackers	2 slices	Whole wheat bread	1 Slice Rye Bread
1/2 cup	Cantaloupe	6	Carrot sticks	1/4 cup	Lettuce	1/2 cup Celery
1 cup	Lemon-flavored iced tea	1/2 cup	Lowfat Milk	2 slices	Tomato	1/2 cup Mandarin Oranges, canned in juice
				2 oz	Ham, sliced	1 cup Fruit yogurt, low-fat
				1 oz	American cheese slices	
				1 Tbsp	Mayonnaise	
				3/4 cup	Baked Beans	
				1 medium	Apple	
				1/2 cup	Lowfat Milk	
	Dinner		Dinner		Dinner	Dinner
	Turkey Stir Fry		Beef Pot Roast		Baked Spicy Fish	1 1/4 cup Chicken and Vegetables
	Brown Rice		Egg noodles with		Brown Rice	1 Cup Scalloped Potatoes
	Whole wheat dinner roll		soft margarine		mashed, baked Sweet Potato	1/2 cup Grapes
1/2 cup	Peach Apple Crisp		Green Beans		Ground cinnamon	1 slice Whole wheat bread
1/2 cup	Low-fat Milk	1 medium			Turnip Greens	1 cup Lowfat Milk
			Rice Pudding		Oatmeal Cookies	
		1 cup	Lowfat Milk	1/2 cup	Lowfat Milk	
	SNACK		SNACK		SNACK	SNACK
1/2 cup	Pears, canned in juice	3 cups	Plain Popcorn	1/2 cup	Apple sauce	1/2 cup Baked Crispy Potatoes
	Orange gelatin salad		Water		Lowfat plain yogurt	1 cup Apple juice

	Sample menus for a 2000 c		•		
	Averaged over a week, these menu	is provide all o	f the recommended amounts of t	food from each	food group.
	DAY 5		DAY 6		DAY 7
	Breakfast		Breakfast		Breakfast
2 slices	Whole wheat toast with	1	Scrambled egg	2 slices	Fantastic French Toast
2 tbsp	Peanut Butter		Hashed Browned Potatoes	2 Tbsp	Maple syrup
1 cup	Banana Slices	1 slice	Whole wheat toast with		Kiwi fruit
1 cup	Lowfat Milk	1 tsp	soft margarine	3/4 c	Honeydew melon
			Orange juice	1 cup	Lowfat Milk
		1 cup	Lowfat Milk		
	Lunch		Lunch		Lunch
	Grilled Cheese Sandwich:	3 oz	Baked Chicken Nuggets	3 oz	Baked Cod with Cheese
2 slices	Whole wheat bread	1 1/2 cup	Macaroni Salad	1 cup	Black beans with
2 slices	Tomato	3/4 cup	Peas with	1/4 cup	Green Pepper
2 oz	American cheese slices	1/4 tsp	soft margarine	1/4 cup	Onion
	Ranch Beans		Pears, canned in juice		Broccoli with 1 tsp margarine
1/2 cup		1 cup	Lowfat Milk	1	Whole wheat dinner role
1/2 cup	Fruit cocktail, canned in juice				
1/2 cup	Lowfat Milk				
					Dinner
	Dinner		Dinner		Spaghetti and meatballs
3 oz	Oven Baked Chicken		Pizza Meat Loaf		Spaghetti noodles
	mashed, baked Sweet Potato		Yellow sweet corn		Tomato suace
	Ground cinnamon		Spinach		Baked Meatballs
	Broccoli with		Pineapple		French bread
	soft margarine		Whole wheat dinner roll		Baby spinach leaves salad wit
	Whole wheat dinner roll		Non fat frozen yogurt		Fat free vinagreete dressing
	Peaches, canned in light syrup	1/2 cup	Lowfat Milk	1 cup	Lowfat Milk
1 cup	Low fat Milk				
					SNACK
	SNACK		SNACK		Apple
	Chickpea Dip	2 Tbsp	Chili Bean Dip	8 oz	Lowfat plain yogurt
1 piece	Pita bread	1/2 piece	Pita bread		

Food Group	Avg. Daily	Nutrient	Weekly	
-	Amount		Average Amou	
Total Grains (oz eq)	5.9	Calories	1997	
Whole Grains	4.0	Protein, g	97	
Refined Grains	1.9	Protein, % kcal	19	
Total Veg* (cups)	2.6	Carbohydrate, g	298	
Fruits (cups)	2.4	Carbohydrate, % kcal	60	
Milk (cups)	3.1	Total fat, g	52	
Meat/ Beans (oz eq)	5.4	Total fat, % kcal	23	
Oils(tsp)	4.4	Saturated fat, g	17	
		Monounsaturated fat, g	17	
*Vegetable subgroup	S	Polyunsaturated fat, g	12	
	(weekly totals)	Linoleic Acid, g	10	
Dk-Green Veg (cups)	3.0	Alpha-linolenic Acid, g	1.0	
Orange Veg (cups)	2.5	Cholesterol, mg	234	
Beans/ Peas (cups)	3.0	Total dietary fiber, g	34	
Starchy Veg (cups)	3.5	Potassium, mg	4124	
Other Veg (cups)	6.5	Sodium, mg	1791	
		Calcium, mg	1542	
		Magnesium, mg	476	
		Copper, mg	2	
		Iron, mg	20	
		Phosphorus, mg	1814	
		Zinc, mg	16	
		Thiamin, mg	2.1	
		Riboflavin, mg	2.7	
		Vitamin B6, mg	3	
		Vitamin B12, mcg	5	
		Vitamin C, mg	184	
		Vitamin E, mg (AT)	11	
		Vitamin A, mcg (RAE)	1094	
		Dietary Folate Equivalents,	584	
Note: Although low-f	at milk and yogur	t has been selected in these exa	mple	
menus, fat-free milk	and yogurt can b	e chosen instead.		